

BEER

GUIDE



SATURDAY, JUNE 27, 2015 ★ WENDOVERFUN.COM

We would like to thank all the breweries
for sponsoring our 1st Annual Beer Fest:



ORDER BEER BY NUMBER

Each beer has a number associated to it. When ordering, please tell bartender beer number and requested size of pour. Must have official Wendover Beer Fest mug to partake in beer sampling.

PACKAGES

STARTERS TALL BOY:

\$20 - 25 tokens + 1 souvenir mug

RE-FILLERS LONG NECK:

\$15 - 20 tokens

Mugs: \$5

Tokens: \$1 each

FOOD MENU*

LARGE BAVARIAN PRETZEL

With beer cheese sauce and spicy mustard

\$3.00

GERMAN BRATWURST

Bavarian pork sausage on a soft bun with sauerkraut and spicy mustard served with chips and a pickle.

\$3.00

ALL BEEF HOT DOG

All beef hot dog served with chips and a pickle.

\$3.00

*Can use tokens to purchase food items

ABV = Alcohol by Volume

ABV = International Bitter Units



HOP NOSH IPA

7.3% ABV, 82 IBU

Bold and refreshing, this IPA combines an abundance of hops with a smooth malt profile. Embracing our inner foodie, Hop Nosh is so big in hop character that it is literally a hoppy snack.



Notes:

Beer# 1



SUM'R : SUMMER ALE

4.0% ABV, 17 IBU

Appealing Sorachi hops, an uncommon hop from Japan, balanced with lighter malts. Citrusy, fresh, clean. Sum'r Organic Summer Ale pairs well with summer. It is an easy companion to most foods on the summer grill, such as chicken, fish, and burgers. Pairs well with curries and spicy foods. Try it with sushi!



Notes:

Beer# 2



SEALEGS BALTIC PORTER

8.0% ABV, 60 IBU

Complex and drinkable, this barrel aged Baltic stiler porter exhibits chocolate and smokey malt flavors with hints of vanilla, caramel and rye whiskey. A seductive offering, Sea Legs is a siren of a beer.



Notes:

Beer# 3*



MONKSHINE : BELGIAN STYLE BLONDE ALE

6.8% ABV, 26 IBU

Behold the tangy influences of the yeast, assertive malt, and light, hoppy flavor. Illusional confessions of allspice and fruit. The tang from this Belgian style ale pairs well with roasted chicken with herbs and with spicy Indian flavors.



Notes:

Beer# 4



BRISTLECONE : BROWN ALE

4.0% ABV, 25 IBU

Bristlecone Brown is malt-accented, but with a firm, nutty dryness and gentle fruitiness that is reminiscent of the classic English nut brown style. Bristlecone Brown Ale pairs well with duck, roast pork, grilled salmon and smoked sausages. Complements the flavors found in peanut sauces as in chicken satay. Explore pairing with nutty desserts and those with pears.



Notes:

Beer# 5



801 PILSNER

4.0% ABV, 21 IBU

Light-bodied and refreshing, this quaffable Pilsner is crisp with a smooth body and a clean hop profile.



Notes:

Beer# 6



SKINNY DIP (SEASONAL)

4.2% ABV, 22 IBU

This American Craft Pale Lager highlights favorite hops (Cascade, Willamette, Target and US Golding) with specialty malts and a dose of peach juice to make this a thirst quenching, easy drinking summer beer.

Notes:

Beer# 7



SLOW RIDE (SESSION IPA)

4.5% ABV, 40 IBU

A blend of 8 hop varieties, 4 in the boil (Target, Cascade, Nelson Sauvin, Centennial) and 4 dry-hopped (Mosaic, Amarillo, Cascade, Simcoe) have created this juicy fruity, light bodied and low alcohol IPA. Another easy drinking beer for any time of year.

Notes:

Beer# 8



HOP KITCHEN : HOP TART

5.0% ABV, 50 IBU

This easy drinker blends Belgian Pale Malts with lactobacillus and Nelson Sauvin, Galaxy and an experimental Hop-522 to create a hoppy, sour and tropical sip. A new take on the American Sour Ale.

: Available only on Draft



Notes:

Beer# 9



PEAR GINGER BEER

(LIPS OF FAITH SERIES)

7.0% ABV, 10 IBU

A ginger beer brewed with white wheat, pear juice and lemon peel. The warming spicy ginger punctuates a lively wash of summer lemon, pear and bready white wheat that starts sweet but finishes with just the right amount of heat.

Notes:



Beer# 10



DALE'S PALE ALE

6.5% ABV, 65 IBU

This voluminously hopped mutha delivers a hoppy nose and assertive-but-balanced flavors of pale malts and citrusy floral hops from start to finish.



Notes:

Beer# 11



MAMA'S LITTLE YELLA PILS

5.3% ABV, 35 IBU

Oskar Blues' Mama's Little Yella Pils is an uncompromising, small-batch version of the beer that made Pilsner, Czech Republic, famous. Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Saaz hops.



Notes:

Beer# 12



PINNER THROWBACK IPA

4.9% ABV, 35 IBU

With tropical fruits, citrus juices, pineapple and spice berry up front in the aroma and flavor, the biscuit & bread at the back balance out all the hops and make a great finish to go on to your next can of PINNER.



Notes:

Beer# 13



ICHTHYOSAUR “ICKY” IPA

6.4% ABV, 46 IBU

Just say “Gimme an Icky!” Named after Nevada’s official state fossil, this beer is made in the India Pale Ale style. Ichthyosaur is accented by a blast of Cascade hops.



Notes:

Beer# 14



NEVADA GOLD

5.2% ABV, 14 IBU

You've struck it rich! Taste the smooth finish and delicate balance of this German Kölsch Beer, brewed with 2-row barley and wheat malts, and a kiss of noble Saaz hop grown in the Pilsen region of Czechoslovakia.

: Available only on Draft



Notes:

Beer# 15



WILD HORSE ALE

5.2% ABV, 28 IBU

This award-winning amber ale is guaranteed to tame your wild thirst. Wild Horse is brewed in the German "Alt" tradition. It gets its malty, rich and complex flavor from a blend of five malts. A two-time Bronze Medal winner at the Great American Beer Festival®



Notes:

Beer# 16



THIRD MAN TRIPEL

8.0% ABV, 25 IBU

Inspired by the very first Belgian Tripel made at Westmalle, this is Brasserie Saint James classic interpretation of one of the oldest known styles. This has a very Belgian yeast forward aroma and flavor due to the specific strain of yeast we use and the time we take to ferment it. This beer also took a Gold Medal at the U.S. Beer Open.



Notes:

Beer# 17



RED HEADED STRANGER

7.5% ABV, 24 IBU

It is a very unique beer that has a very complex flavor profile and pairs well with many foods. We have four separate spice additions and multiple yeasts used to ferment it. Another one of our most popular year around beers this has taken Gold at the U.S. Beer Open. This beer also takes multiple months to make and can also be aged for many months after bottling.



Notes:

Beer# 18



DAILY WAGES SAISON

6.0% ABV, 22 IBU

Our interpretation of the Belgian Farmhouse/Saison style that has recently won a Gold Medal at the Great American Beer Festival. We use three separate yeast strains during fermentation that add a very specific complexity not seen in most Saisons made in the United States. We also use a gentle spicing of green peppercorns to add a nice spicy aroma and flavor.



Notes:

Beer# 19



ANGEL CREEK AMBER ALE

5.0% ABV, 54 IBU

Reddish copper in color, our Amber is brewed with a blend of Pale, Crystal and Munich malts. The slightly sweet, roasted flavor of the malts is balanced with ample additions of Cascade and Centennial hops, producing a classic American style Amber Ale.



Notes:

Beer# 20



ACE IN THE HOLE

5.6% ABV, 30 IBU

Yeah, you're reading that right, basil in a pale ale. The quintessential don't-knock-it-till-you-try-it beer, Ace in the Hole isn't just a pale ale with basil thrown in for a gimmick. It's a carefully crafted blend of malts and hops with a smattering of rye to bring the basil into the fold.



Notes:

Beer# 21



ANTE UP AMBER

5.2% ABV, 45 IBU

Long gone are the days where an amber is a "safe choice." Our amber raises the bar on flavor with a toasty caramel malt profile, and a gentle caress of bitterness that could only come from just possessing late addition hops.



Notes:

Beer# 22



INDRA KUNINDRA

7.0% ABV, 50 IBU

Our India-style Export Stout is a unique collaboration with award-winning home brewer Alex Tweet. Released in limited quantities, this explosion of South Asian flavors is reason enough to kneel down and thank the heavens. It's further proof of San Diego's status as a brewer's playground, and a beer lover's utopia.

Notes:

Beer# 23



TONGUE BUCKLER

10.0% ABV, 108 IBU

Our Tongue Buckler Imperial Red Ale doesn't pull any punches. This is a big brew with hops and malt in extreme abundance. The I.B.U.'s (International Bitterness Units) alone test the limits of your palate. Yet while the timid should take warning, Tongue Buckler generously rewards the bold with an exceptional ale experience.

Notes:

Beer# 24*



WAHOO WHITE

4.5% ABV, 12 IBU

A fresh, unfiltered brew perfect for lazy summer days. Our Wahoo White is brewed with unfiltered, un-malted wheat and oats that give it a distinctive cloudy complexity. True to the Belgian tradition, this Witbier boasts a refreshing, citrusy flavor thanks to the orange peel and coriander we add to the boil. This makes Wahoo an ideal beer for year-round beach weather.

Notes:

Beer# 25



BIG EYE IPA

7.0% ABV, 71 IBU

Our Big Eye IPA is a big hoppy brew, thanks to the abundance of American Columbus and Centennial varieties we use to flavor and dry hop. While the English originally added extra hops to preserve their beers for sea travel, we do it for the love of all that bold, intense flavor that makes India Pale Ale one of our favorite styles.

Notes:

Beer# 26



CALICO AMBER ALE

5.5% ABV, 35 IBU

Our Calico Amber Ale takes its inspiration from traditional English ESBs. Four types of malts give it a bold complexity, and our proprietary yeast strain lends it a fruity, madeira-like richness. However, it's the American hops that give this ale a distinct bite and floral aroma that have earned it just about every major beer medal.

Notes:

Beer# 27



LE FREAK

9.2% ABV, 101 IBU

Le Freak™ is the first-ever hybrid ale of its kind: the convergence of a Belgian-Style Trippel with an American Imperial IPA. Spawned over barstool pontifications between Publican and Brewmaster, this zesty Amarillo dry-hopped, bottle-conditioned marvel entices with fruity Belgian yeast aromatics and a firm, dry finish. Experience a legendary beer phenomenon.

Notes:

Beer# 28*



WEST COAST IPA

8.1% ABV, 95 IBU

We ventured into the unknown and struck gold, discovering a tantalizing menagerie of hops. Simcoe for tropical and grapefruit zest, Columbus for hop pungency, Centennial for pine notes, Citra for citrus zest and Cascade for floral aroma are layered throughout the brewing process.



Notes:

Beer# 29*



EAST VILLAGE PILSNER

4.0% ABV, 17 IBU

Made from premium European pilsner malt and Noble hops, traditional pilsner lager yeast ferments the beer and imparts a clean flavor and unique character. Our East Village Pilsner has a bit more hop than even the best European examples, making it truly a Green Flash Original.



Notes:

Beer# 30



ACE JOKER CIDER

6.9% ABV



Our Ace Joker is our driest cider yet and is made from 100% apple juice; it has champagne characteristics, a bit yeasty with a 6.9% ABV. It has won many awards and recently took the 2013 San Diego Cider and Beer Festival by storm! It even grabbed the Gold Ribbon for "Best Cider" in the competition. Ace Joker is popular with beer and wine drinkers and makes a great base for Mimosas, Snakebites, or Black Satins.

Notes:

Beer# 31



ACE PERRY CIDER

5.0% ABV



It's made from delicious apple and pear juices. We use champagne yeast in all our ciders and ferment for them 10-14 days. We then cold-filter 4 times and carbonate them before bottling or kegging. It is 5% alcohol by volume with a lovely pear nose and a smooth semi-sweet mouth feel with a dry finish.

Notes:

Beer# 32



PIVO HOPPY PILSNER

5.3% ABV, 40 IBU

Pils is a bright straw colored lager beer with playful carbonation topped with beautiful white foam lace. Delicate lightly toasted malt flavors underscore noble German hop character. Hallertau-grown Magnum hops deliver the lupulin foundation while generous amounts of Spalter Select hops bring floral aromatic and spicy herbal notes. As a twist on the traditional Pils, we dry hop with German Saphir for a touch of bergamot zest and lemon grass.

Notes:

Beer# 33



DOUBLE BARREL ALE

5.0% ABV, 30 IBU

Our flagship brew highlights barrel-fermented batches from our patented Firestone Union blended with beer fermented in stainless steel. It opens with a biscuity toasted malt aroma and a hint of oak and vanilla. Pale malts create a smooth malty middle with ribbons of caramel, English toffee and toasted oak. A tribute to English pales traditionally fermented in cask.

Notes:

Beer# 34





DOUBLE JACK

9.5% ABV, 85 IBU

A dangerously drinkable Double IPA. Double Jack opens up with bright grapefruit and tangerine American hop aromas. Beautifully crafted undertones of stone fruit are revealed upon first sip, followed by the essence of blue basil and pine. A sturdy pale and crystal malt backbone brings balance to high hop intensity. Complex and aggressively hopped, and flawlessly balanced.



Notes:

Beer# 35*



UNION JACK IPA

7.5% ABV, 70 IBU

An aggressively hopped West Coast-style IPA. Union Jack showcases exceptional dry hop character with stunning pineapple, citrus and piney aromas on the nose accompanied by honey-like malt aromatics. Double dry hopping brings bold grapefruit, tangerine and citrus flavors that are contrasted by pale malt sweetness to balance this intense brew. A true tribute to the style that put the West Coast on the craft beer map.



Notes:

Beer# 36



BLUE STAR WHEAT BEER

4.5% ABV, 17 IBU

Brewed in the style of the American Craft Beer renaissance, Blue Star is unfiltered, the yeast adding a complex note to the flavor profile.



Notes:

Beer# 37



PRANQSTER

7.6% ABV, 20 IBU

Belgian Ales represent the height of the brewers' art. Sophisticated brewing techniques, yeast blends, and unique flavoring elements have elevated the beers of Belgium to the status enjoyed by wine in other countries.



Notes:

Beer# 38



SCRIMSHAW PILSNER

4.7% ABV, 22 IBU

Named for the delicate engravings popularized by 19th century seafarers, Scrimshaw is a fresh tasting Pilsner brewed in the finest European tradition using Munich malt and Hallertauer and Tettnang hops. Scrimshaw has a subtle hop character, a crisp, clean palate, and a dry finish.



Notes:

Beer# 39



PUCK THE BEER

4.0% ABV, 27 IBU

First brewed to celebrate our 25th anniversary, the beer now known as PUCK, a petite saison of 4% ABV, won a place in our hearts and in our year-round portfolio of beers. Brewed with premium Pils and wheat malts and fermented with the same yeast strain used to make our renowned Saison, Le Merle, Puck is sharp and spritzzy with a delicious flowery, spicy dry-hop aroma—the perfect accompaniment to any celebration, big or small.



Notes:

Beer# 40



IPA

6.0% ABV, 60 IBU

Generously hopped to 60 IBU's in the classic style, our IPA is a real thirst quencher. It has a full, malty body and there's even a hint of fresh citrus to it. Perfect after your favorite water sport. Even if that happens to be the grueling drag-the-poolside-lounge-chair-into-the-sun event.

Notes:

Beer# 41



AMERICAN AMBER ALE

5.3% ABV, 53 IBU

Tawny amber in color with a toffee aroma, tight head, and a delicate roasted malt accent. Generous use of hops and a smooth finish.

Notes:

Beer# 42



DEAD GUY ALE

6.6%, 40 IBU

In the style of a German Maibock, brewed using our proprietary Pacman yeast, Dead Guy Ale is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish.



Notes:

Beer# 43



HONEY KOLSCH (ROGUE FARMS)

5.0% ABV, 26 IBU

We grow bees. Taste the difference.



Notes:

Beer# 44



FRUIT SALAD CIDER

6.4% ABV

Rich purple in color, this dry cider has a bright berry nose which is followed by a tart and juicy fruit flavor. A touch of sweetness makes this tangy cider supple and refreshing.



Notes:

Beer# 45



MOM HEFEWEIZEN

5.0% ABV, 20 IBU

Mom Hefeweizen is a refreshing, American-style wheat infused with Oregon Roses.



Notes:

Beer# 46



HEFEWEIZEN

5.2% ABV, 18 IBU

The standard by which all other wheat beers are judged. Our award-winning American-style Hefeweizen is a unique take on the traditional Bavarian classic. This refreshingly unfiltered wheat ale delivers a distinctively smooth flavor worth savoring with friends.



Notes:

Beer# 47



ROGUE SODA'S

Non-Alcoholic Beverages



CITRUS
CUCUMBER



HONEY ORANGE
SODA



ROOT BEER



★ SATURDAY, AUGUST 29 ★

BBQ BITES & COMPETITION

- Sample BBQ Chicken and Ribs from Big Johnson's BBQ, Nation's Best BBQ and Checkered Pig
- Live Country Music DJ Rocks the Party at the Peppermill Concert Hall parking lot



FOR MORE INFORMATION, VISIT US ONLINE AT
WENDOVERFUN.COM

RAINBOW

Peppermill

MONTEGO BAY

Tokens purchased to the Wendover BeerFest are final purchases & no refunds will be issued. The venue is outdoors, event will be held rain or shine. Entry to The Wendover BeerFest, is for guests 21 years of age and older only. NO EXCEPTIONS. ID's will be checked upon entry. All beer samples must be sampled from official Wendover BeerFest mug. No outside glassware, food or beverages will be permitted. Management reserves the right to check any bags. Purchase of token does not guarantee availability of any specific beer offered by any specific brewery. By purchasing tokens & entering the venue, you assume all risk of violating the state law if you operate a motor vehicle while under the influence of an intoxicant and further waive & forever release & indemnify management as well as all sponsors, breweries, distributors, importers, vendors, participating charity, musicians, employees, volunteers & agents from any & all liability arising from the use of alcoholic beverages or acts of nature. You voluntarily assume all risks & dangers of personal injury & all other hazards arising from or related to The Wendover BeerFest, whether occurring prior to, during or after said event.

Management reserves the right to deny entry to any guest appearing intoxicated upon arrival & remove any ticket holder, deemed intoxicated or unruly, without refund. Please enjoy & drink responsibly!

PLEASE DRINK RESPONSIBLY

1/4: 1 TOKEN

1/2: 2 TOKENS

FULL: 4 TOKENS

| # | BEER NAME | ABV % | IBU |
|----|---|-------|-----|
| 1 | Hop Nosh IPA | 7.3 | 82 |
| 2 | Sum'r : Summer Ale | 4.0 | 17 |
| 3 | SeaLegs Baltic Porter * | 8.0 | 60 |
| 4 | Monkshine : Belgian Style Blonde Ale | 6.8 | 26 |
| 5 | Bristlecone : Brown Ale | 4.0 | 25 |
| 6 | 801 Pilsner | 4.0 | 21 |
| 7 | Skinny Dip (Seasonal) | 4.2 | 22 |
| 8 | Slow Ride : Session IPA | 4.5 | 40 |
| 9 | Hop Kitchen : Hop Tart | 5.0 | 50 |
| 10 | Pear Ginger Beer (Lips of Faith Series) | 7.0 | 10 |
| 11 | Dale's Pale Ale | 6.5 | 65 |
| 12 | Mama's Little Yella Pils | 5.3 | 35 |
| 13 | Pinner Throwback IPA | 4.9 | 35 |
| 14 | Ichthyosaur "Icky" IPA | 6.4 | 46 |
| 15 | Nevada Gold | 5.2 | 14 |
| 16 | Wild Horse Ale | 5.2 | 28 |
| 17 | Third Man Tripel | 8.0 | 25 |
| 18 | Red Headed Stranger | 7.5 | 24 |
| 19 | Daily Wages Saison | 6.0 | 22 |
| 20 | Angel Creek Amber Ale | 5.0 | 54 |
| 21 | Ace in the Hole | 5.6 | 30 |
| 22 | Ante Up Amber | 5.2 | 45 |
| 23 | Indra Kunindra | 7.0 | 50 |
| 24 | Tongue Buckler * | 10 | 108 |
| 25 | Wahoo White | 4.5 | 12 |
| 26 | Big Eye IPA | 7.0 | 71 |
| 27 | Calico Amber Ale | 5.5 | 35 |
| 28 | Le Freak * | 9.2 | 101 |
| 29 | West Coast IPA * | 8.1 | 95 |
| 30 | East Village Pilsner | 4.0 | 17 |
| 31 | Ace Joker Cider | 6.9 | 0 |
| 32 | Ace Perry Cider | 5.0 | 0 |
| 33 | Pivo Hoppy Pilsner | 5.3 | 40 |
| 34 | Double Barrel Ale | 5.0 | 30 |
| 35 | Double Jack * | 9.5 | 85 |
| 36 | Union Jack IPA | 7.5 | 70 |
| 37 | Blue Star Wheat Beer | 4.5 | 17 |
| 38 | Pranqster | 7.6 | 20 |
| 39 | Scrimshaw Pilsner | 4.7 | 22 |
| 40 | Puck the Beer | 4.0 | 27 |
| 41 | IPA | 6.0 | 60 |
| 42 | American Amber Ale | 5.3 | 53 |
| 43 | Dead Guy Ale | 6.6 | 40 |
| 44 | Honey Kolsch | 5.0 | 26 |
| 45 | Fruit Salad Cider | 6.4 | 0 |
| 46 | Mom Hefeweizen | 5.0 | 20 |
| 47 | Hefeweizen | 5.2 | 18 |

*Not available in Full